



PEST CONTROL IN FOOD ESTABLISHMENTS

Pest control in food establishments is a critical prerequisite for any food operation. Pests including flies, cockroaches, rodents, and birds, they carry and transmit many diseases and pathogens that are then are transmitted through food and contaminated packaging to humans. Whether performed by operators or a commercial pest control company, all establishments must control pests in food operations.

Control of pests in facilities begins with these basic steps:

- 1) Construct and maintain facilities that deny entrance of pests into the facility.
- 2) Purchase foods only from reputable suppliers.
- 3) Inspect all deliveries for pests, signs of pests, and reject suspect products.
- 4) Keep facilities clean, free of food sources for pests.
- 5) Eliminate excess clutter and undisturbed areas that may be used for nesting areas.
- 6) Use only approved pest control measures that will not contaminate foods or food preparation areas or equipment.
- 7) Be familiar with signs of pests in your facility.
- 8) Always work with a Pest Control Officer to eliminate pest infestations.
- 9) Store pesticides in designated locations separate from foods, food equipment, and food preparation areas and apply only in accordance with pesticide labeled instructions.